

Caramel Apple Sheet Cake

2 cups plus 2 Tbsp flour
1 ½ cups sugar
1 tsp Cinnamon
½ cup butter
1 cup water
½ cup shortening (Crisco)
½ cup Buttermilk
½ tsp baking soda
2 eggs
1 tsp. Vanilla
2 cups peeled and diced green apples

Frosting:

½ cup butter
4 Tbsp milk
3 ½ cups powdered sugar
½ tsp Vanilla
¼ cup Sweet & Saucy. Cinnamon Caramel

- In a large mixing bowl, mix flour, sugar and Cinnamon. Stir and set aside
- In a medium saucepan, combine butter, water and shortening.
- Bring to a boil. Add to the flour mixture, and stir.
- Add buttermilk, then Baking soda, then eggs, then vanilla in that order Mix in-between each addition.
- Stir in apples.
- Pour into a greased 15 x 13 jelly roll pan.
- Bake for 20 minutes. Cool 10-15 minutes.
- While the cake cools, make frosting by combining milk and butter in a microwave safe bowl. Melt, then add powdered sugar, vanilla and Sweet & Saucy Cinnamon Caramel.
- Stir until smooth. Pour over cooled cake.